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## SNACKS

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**BILTONG**, mexican herb rub | \$11

**QUESO FLAMADO**, house tortilla chips, queso blend, roasted poblano, tequila flambe | \$14

**POPCORN**, cotija, butter, peri-peri | \$5

**SALSA TRIO**, house tortilla chips, roasted habanero, avocado tomatillo, sikil p'ak | \$12

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## SMALL PLATES

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### TACOS

**TAQUITOS** | \$10

braised chicken, achiote crema

**CASTACAN** | \$10

crispy pork belly, queso chihuahua, roasted habanero, lime

**PESCADO** | \$12

trout, mango, red cabbage slaw, peri-peri

**VEGANO** | \$8

battered cauliflower, pinto beans, avocado, chimichuri

**OSTRICH CHORIZO** | \$14

crispy potatoes, pickled onions, salsa verde

### SEAFOOD

**CRUDO** | \$18

yellowtail snapper, sweet peppers, ginger, mezcal, chamomile

**PEI MUSSELS** | \$14

chorizo cream, white wine, herbs, toasted baguette

**CEVICHE** | \$16

shrimp, octopus, jicama, papaya, jalapeno vinaigrette, coconut

**PULPO** | \$16

grilled octopus, avocado-potato puree, celery salad, chili oil

**CAMARON** | \$14

whole prawns,, grilled pineapple, green coconut sauce

### MEAT

**POC CHUC** | \$14

grilled pork loin, caramelized onion, guava, "aji" rojo

**POLLO** | \$10

adobo wings, ancho chili butter, lime

**LAMB CHOPS** | \$18

tomatillo mole verde, fried epazote

### VEGETABLES

**AVOCADO** | \$11

kale, blood orange, grapefruit, avocado, radish, jalapeno, red leche de tigre

**CHAYOTE** | \$9

marinated & roasted, tomato-arbol salsa, toasted pepitas, watercress

**PAPAS FRITAS** | \$7

garlic oil, cojito cheese, herbs, mole aioli

**PINA ENSALADA** | \$12

grilled pineapple, mint crema, marinated carrots, toasted almonds

**FRIJOLE "HUMMUS"** | \$12

heirloom black beans, toasted sesame, chile flatbread, purple carrots

**ESQUITES FRITTER** | \$9

grilled corn, fresh masa, cotija, garlic aioli

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## BIG PLATES

**CARNE ASADA** | \$36

chipotle ribeye, plantain mash, grilled asparagus, chimichuri

**DUCK** | \$32

seared breast, mole negro, masa dumplings, wilted kale, pickled chayote

**SEARED TUNA** | \$24

quinoa, yellow corn salsa, maduros, black bean, kale, avocado dressing

**TIKIN XIC** | \$32

adobo snapper, cilantro lime rice, achiote beurre blanc

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## REALLY BIG PLATES

**PAELLA** | 4+ people | \$50

prawns, PEI mussels, octopus, spanish chorizo, saffron rice

**PUNTAS PLATTER** | 4+ people | \$70

steak al pastor, chicken recado rojo, peri-peri shrimp, grilled pineapple, peppers and onions, corn salsa, avocado salsa, lime crema, house tortillas

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.